



THE KALIFORNSKI



NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION, INC.
P.O. BOX 226, WATSONVILLE, CALIFORNIA 95077
(A NON-PROFIT, NON-RELIGIOUS & NON-POLITICAL ORGANIZATION)

EDITORS:

Agnes Gospodnetic Mifsud
Nina Matulich



AUTUMN 2007



PRESIDENT'S MESSAGE



WOW ! That was some bar-b-que on Sunday, July 8, 2007. A total of 301 people were served, including 4 scholarship recipients and parents, 8 musicians, plus 11 children, and 13 takeouts. This was another great feast prepared by Peter Kovacich and his crew. And the music was fabulous thanks to Carolyn Bahr and the Novi Stari Tamburiza.

Thanks to all the helpers - Nina Matulich on reservations, Mary Siefke on drink tickets, Helen Ukestad on raffle tickets, Agnes Mifsud and Barbara Rudisill on cake serving and decorations, Linda Espejo on door table help. Also, we had a great raffle thanks to all who donated prizes, and to Susan and Michelle Keller and Brian Rudisill who called out the numbers. The drinks were flowing thanks to the father and son team of Mike and Michael Mifsud. **A big special thanks to John A. Bagatella for donating 300 each of knives and forks to S.A.C.O. to be used at our functions.**

Don't forget to mark your calendars for our annual Christmas Dinner which will be a surprise mystery dinner - to be held on Saturday, December 15, 2007 at the Women's Club. SEE YOU THERE !

THANK YOU,
STEVE BELICK



S.A.C.O. OFFICERS

PRESIDENT - Steve Belick - 477-7523

VICE-PRESIDENT - Peter Kovacich - 724-0071

TREASURER - Jo Franich-Puhera - 724-8930

RECORDING SECRETARY - Linda Wathen-Espejo - 724-2892

FINANCIAL/CORRESPONDING SECRETARY - Nina Matulich - 724-7971



WELCOME NEW S.A.C.O. MEMBERS !

Ann Marie Dabo - San Francisco

Susan Gospodnetich Keller - Hollister

John & Judy Matiasевич - Yorba Linda

Bill & Pauline Mifsud - Hollister

Peter N. Alaga - Watsonville



COMING EVENT

December 15, 2007 - Saturday - Surprise Mystery Christmas Dinner!



KATIE ALAGA-SMITH



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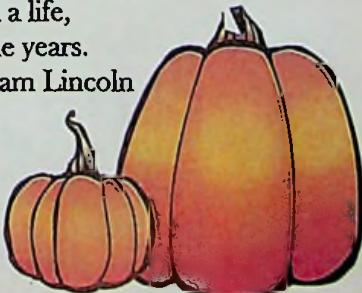
E-MAIL: KSMITH@DAVIDLYNG.COM
WWW.KATIEALAGA-SMITH.COM



LIVE A GOOD LIFE

And in the end, it's
not the years in a life,
it's the life in the years.

- Abraham Lincoln



DESSERTS

Tomi Antunovich
John Bagatella
Evelyn Balla
Mary Basich
Steve Belick
Charlotte Car
Ann Cernokus
Katherine Copriviza
Lucille Dieretich
AnnaMarie Dugger
Judy Eiskamp
Linda Espejo
Jimie Franich
Lucille Giorvas
Ann Gizdich
Frank Harris

Peter Harris
Betty Jones
Lorraine Jurach
Chris Justus
Joyce Kalich
Clara Kralj
Janey Leonardich
Mary Lipanovich
Nina Matulich
Audrey Mekis
June Melton
Agnes Mifsud
Cathy Moresco
Lillian Nielsen
Georgia O'Hoppe

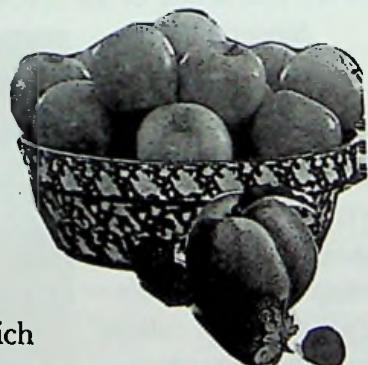
Frances Osorio
Jo Puhera
Helen Pyle
Clara Radin
Janet Radonich
Janice Rains
Barbara Rudisill
S.A.C.O.
Mary Sieske
Frank Sieraski
Genevieve Simunovich
Janet Skillicorn
Rita Stringari
Helen Ukestad
Jacqueline Zadravec
Slavica Zalac

Apology to anyone missed.



RAFFLE PRIZES

John Bastova
Steve Belick
Betty Bobeda
Ann Dabo (49er tickets)
Frances Davis
Millie Davis
Richard DelPiero (strawberries)
Thelma Dorey
Judy Eiskamp
Linda Espejo
Carol Harris
Frank Harris
Peter Harris
Geri Heebner
Betty Jones
Chris Justus
Agnes Leonardich
John Lukrich
Agnes Mifsud
Bill Mifsud



Luann Niebling
Lillian Nielsen
Frances Osorio
Rudy Pedulla
Jennifer Peterson
Janice Rains
Gladys Rodrigues
S.A.C.O.
Mary Sieske
Frank Sieraski
Geri Simmons
Genevieve Simmons
Janet Skillicorn
Alex Solano (strawberries)
Patricia Solano
Ann Soldo
Edith Stene
Rita Stringari
Jacqueline Zadravec



The selection of prizes we had were fabulous and the array of the delicious desserts were absolutely enjoyed by all of us at our annual BBQ picnic that was held on Sunday, July 8, 2007. HVALA LIEPA (with many nice thanks)!! NINA MATULICH



NOTE: One of the musicians of the Tamburiza group came up to me while I was slicing at the dessert table and complimented our group for having so many homemade desserts and how beautiful the table looked with the variety! She said that at most of the functions where they have performed, most of the desserts were store bought. So with that very nice compliment, I have to also say Puno Puno Hvala (many, many thanks) to all who brought desserts!

AGNES MIFSUD



IN MEMORIUM



Emme Colendich
76 years, August 6, 2007 - Watsonville
Wife of Tony Colendich
Mother of George, John and Mark
Sister of Agnes Leonardich

Louis P. Vezilich
September 5, 2007 - Oakland
Husband of Gloria Vezilich
Father of Michael and Janine

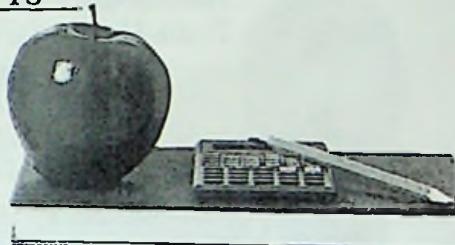


THANK YOU'S FROM THE SCHOLARSHIP RECIPIENTS

S.A.C.O.

Thank you for your generosity. I am truly honored to have been chosen to be one of the scholarship recipients. It is very much appreciated. Thank you once again.

Sincerely,
Jamie Skocko



Dear Mr. Violich and S.A.C.O.

Thank you very much for choosing me to get one of the \$400 scholarships from the S.A.C.O. organization. I plan on going to Cabrillo College for two years, then transferring to a four-year college. I will be trying very hard to do something with my artwork by learning about new materials and techniques, using them to improve what I already have going. Thank you very much and maybe I will see you at one of the SACO events.

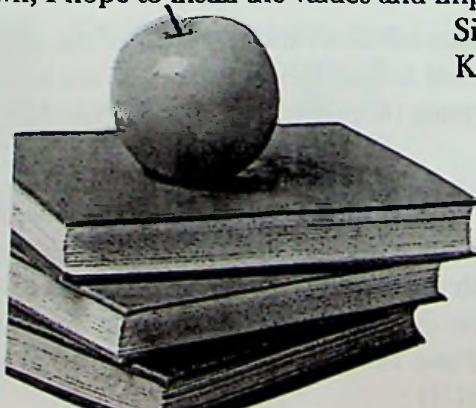
Sincerely,
Miles Belick



Dear S.A.C.O.

I just want to start this letter off by saying thank you for the scholarship. It is with great honor and pride that I accept this award. I am very proud to be of Croatian heritage and I am truly honored that you would recognize me. Being a part of this culture and being able to participate in the community is very important to me. It is nice to live in Watsonville where there is such a strong Slavic community. As I move on through life and one day have a family of my own, I hope to instill the values and importance of this heritage.

Sincerely,
Kiersten Sambrailo



Scholarship winners Jamie Skocko, Kiersten Sambrailo, Samantha Ritchie and Miles Belick are seen at the SACO barbecue.

Steve Bankhead
Register-Pajaronian

CORRESPONDENCE

Dear Steve, Nina and S.A.C.O. members,

I want to tell you how much we enjoyed the picnic on Sunday. The crowd was very receptive and the food outstanding. We all enjoyed playing for you. We have put you on our calendar for July 6, 2008. Thank you so much for thinking of us.

Warm regards,
Carolyn Bahr
Novi Stari Tamburitza



COMING EVENTS !

Croatian American Cultural Center — 60 Onondaga Ave.(near Alemany Blvd.& Balboa BART) San Francisco, CA 94112

- NOV. 18, 2007 - S.F. Croatian Festival — 150 Year Celebration
- NOV. 23 & 24, 2007 - S.F. Kolo Festival
- DEC. 15, 2007 - S.F. Int'l Bagpipe Festival
- FEB. 16 & 17, 2008 - S.F. Tamburitza Festival

GREAT-VALUE VACATIONS

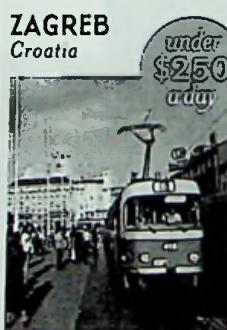
Must-see country, newly established in the past 20 years, have proved that what's old is new again!



Submitted by: Nina Matulich

Source: The "Conde Nast" Travel Magazine - September 2007

ZAGREB Croatia



Tram on the main square, Ban Josip Jelačić.

Those who remember Zagreb from the era of Tito will hardly recognize it today. Cracked gray facades are rapidly reclaiming their colorful Austro-Hungarian glory, and the city's blue trams are now trailed by Range Rovers. Some things haven't changed—the best part of Zagreb is still its charming center. Tour the Gornji Grad district, haggle for honey or cheese at Dolac market, and stroll Tkalčićeva Street for finds from the city's up-and-coming designers and artists.

At the Hotel Dubrovnik, located on the main square, the staff are warm but the rooms could use a bit of an update (385-1-4863-555; hotel-dubrovnik.hr; doubles, \$161-\$298). Arcotel Allegria is Zagreb's only design hotel. Its lobby-level Joe's Bar has live jazz two nights a week (385-1-4696-000; arcotel.cc; doubles, \$188-\$209).

FROM \$131 FOR TWO

The ultramodern Škola offers a lunch menu with dishes like prosciutto and rosemary risotto; it's an in-crowd favorite at night (7 Bogovićeva; 385-1-4828-197; entrées, \$12-\$16). A tiny sign marks Kod Žaca, where the menu, which changes daily, includes delicacies from the owner's family recipes (4 Griskovićeva; 385-1-4684-178; entrées, \$15-\$20).

ABOUT \$80 FOR TWO

Down mugs of beer and bowls of grah, or bean stew, at an outdoor table at Puntijarka. As you sing along with the local crowd, accompanied by accordion and tamboura players, you'll find there's no better way to spend a crisp fall weekend day (4/5 Sljemenska cesta; 385-1-458-0384; entrées, \$3-\$7).

Sv. Ivan Na Pucini, Rovinj, Croatia

Cost \$1,275 a week in high season (July and Aug.). What You Get An apartment in a nineteenth-century lighthouse; two beaches with perfect-for-sunbathing rock formations. How to Get There A 30- to 45-minute boat ride from the port of Rovinj. Contact Hrvoje Mandekic, 385-2139-0609; lighthouses-croatia.com/lighthouses_apartments/lighthouse-sv.ivan-istria.htm.

For more information: Go to privateislands.com

ZAGREB

Dripping with pre-war glamour, the fastidiously restored Art Deco Regent Esplanade was built for Orient-Express passengers (385-1-4566-666; regenthotels.com; doubles, \$200-\$316).

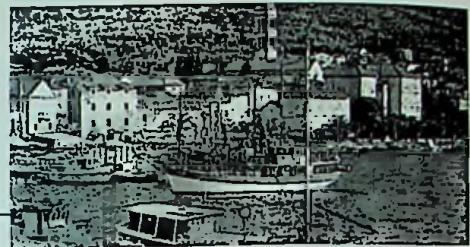


Submitted by: Nina Matulich
Source: The "Conde Nast" Travel Magazine - August 2007





TRAVEL EXPERIENCES TO CROATIA



I have been fortunate enough to visit Croatia several times, my most recent was in 2006 and again this year. I have also been fortunate enough to have traveled with my son, his wife, her parents, seven of my grandchildren and my friend, Helen Hoffman. Quite a crew and lots of fun! It is always a thrill to see where my father was raised and some of my relatives- like a step back in history. It is one of the most spectacularly beautiful Rivieras I have ever seen. Here are some of the comments from two of my traveling companions.

Kathryn Zar Copriviza

I visited Croatia in 2006 with my Grandma and my cousins. The best part was being able to stay with extended family in their homes. I was able to eat truly authentic food and spend time with amazing people. I also really enjoyed staying in the small town of Cavtat and visiting places like Korcula and Dubrovnik. Craig Benko

In July of 2006, I had the extreme pleasure of going to Croatia with my friend, Kathryn and her family – what a trip that was. I was so surprised to see how absolutely beautiful the country is. From my high school classmates, I had the mistaken impression that it was all rock, hills and barren. Part of that is true(hills and rocks) but not barren. The sea is so blue it looks unreal – truly a feast for the eyes. Speaking of feast, every meal is just that. I had the good fortune to be invited into so many homes for lunches and dinners, I shouldn't say into because we ate outside. The food besides being soooo good there was LOTS! This year in June, Kathryn took two grandchildren and I was lucky enough to be invited again. It was a repeat performance of beauty, food, good time, etc. I could have done with a little less heat, I almost wished for some of our fog, but it didn't spoil my fun. I saw this quotation in a travel magazine, "Croatia is the most desirable destination in the world" and I agree.

Helen Hoffman



MY FIRST TRIP TO CROATIA

by Nikole Simmons

My grandmother is Patricia Gospodnetich Solano. She had the opportunity to visit Croatia for the first time in September of 1980 and she inspired me with all of her wonderful memories.

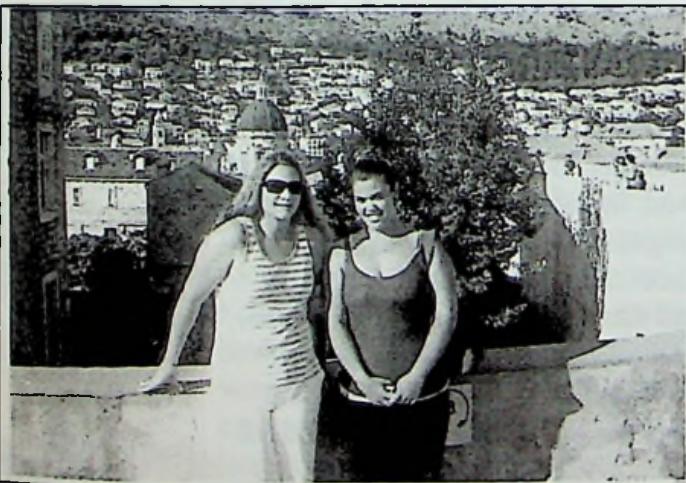
I was invited by Mr. & Mrs. John Basor and their family to travel to Croatia with them. Their daughter Luci and I attend Watsonville High School together and are good friends. Mr. Basor and his son, Ivo, left a few days previous to set things up in the house. Mrs. Basor (Jelka) and Luci and I left the San Jose Airport on July 7th and after a five hour layover in Paris, France, we arrived in Croatia on July 9th. Mr. Basor and Ivo picked us up at the airport around 11:30 p.m. Croatia time. Instead of heading to their home in the small village of Dunave, we dropped by Jelka's mother's home in Gruda. We arrived there around midnight and I got a chance to call my parents to let them know I arrived safely.

I was able to visit many places in Croatia and on the 10th of July, we attended the Annual Festival's Opening Night. What a great experience that was! Being able to also visit Cavtat, Dubrovnik, Kolocep and Brac, and being able to swim in the Adriatic Sea everyday was wonderful! The third week we visited my family on the Island of Brac. My grandmother had spent a month in 1980 and my Aunt Susan Solano Valdivia spent six weeks there in 1981. After almost 25 years, this was a huge opportunity for me and for my family back home. Mr. Basor knew a family who rented apartments to tourists and we stayed there for three days and two nights. I learned that my family of Gospodnetiches lived in Postira, Brac. I met six of my family members and have some wonderful pictures capturing the memories. I also learned that some of the family members were ill and could no longer live at home. Before I left I wrote down addresses and phone numbers there. I also left them pictures of my parents and a picture of my brothers and myself.

Between Gruda and Dunave, we went to a lot of dinners at many people's homes. Going to dinners meant eating a lot of potatoes and meat. It was very interesting eating the different ways each of the families prepared the food. My most favorite and memorable food was probably the apple strudel.

Before we landed in Croatia, we had a five hour layover in Paris, France. That was a whirlwind tour! We visited the Louvre and saw the Eiffel Tower and I took many pictures when possible. I took a picture of the Louvre from a moving taxi through the open window. That picture I entered in the Santa Cruz County Fair and won First Place for Architecture. I also entered a picture of the beautiful water front in Croatia and won Second Place for Landscape.

Going to Croatia was very different from what I thought it would be. I have such great memories that I will always treasure. When people ask me what the most memorable event was, I can't really recall because there were so many. When Luci and I have class together we always say, "Oh, Remember when...or, "You know when we went there...". We always end up laughing about something. I will most definitely miss not going next year because of all the people I met this year. Hopefully in two years, I will have a chance to go again and have my family travel along with me so we can all share the wonderful experience. My real goal is to be able to speak and understand the language when I return to Croatia.



Luci & Nicole walking the walls of Dobrovnik



Nicole in Postira, Island of Brac

Submitted by:

Janet Simonson-student

Granddaughter of Jim & Mary Arnerich

(both deceased) of Watsonville

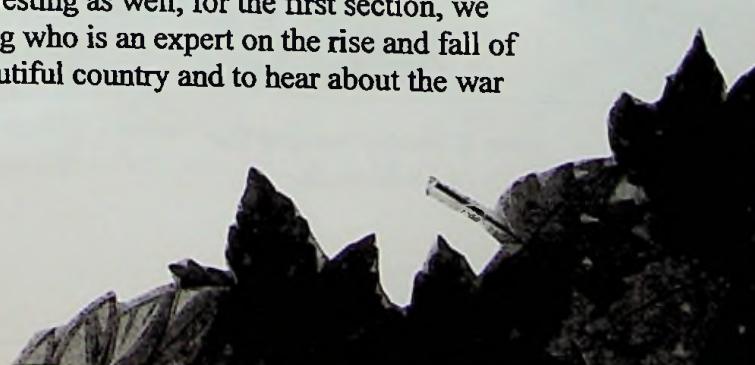
JUNE 2007



When my parents dropped me off at the San Francisco Airport, we met Martin "Mato" (an old friend of my grandfather's) and his two daughters, who left a little after me and will arrive in Dubrovnik around the same time. They are nice enough to let me stay with them for the first few days in Dubrovnik before my classes start. It's been 3 full days and I am finally getting use to the time change (9 hours ahead of the West Coast). The jet lag was pretty bad but after forcing myself to stay awake, I was able to sleep through the night. We have spent the last few days down by the water, swimming and enjoying the weather. Mato and his two daughters and I drove from Cavtat (the town that their house is in, near Dubrovnik) to a town about 45 minutes away where Anita's (Mato's wife) sister has a vacation house on the water. The house was literally 20 feet from the Adriatic and it was a beautiful day. The weather has been extremely hot and a little humid but luckily it's been breezy enough so that it is bearable. The sea temperature is great, warm enough to jump in but cool enough to help with the hot, hot weather.

The towns here are tiny and look like they are out of a movie. Little houses with red tile roofs poke out between green trees and stop at the rocky beaches along the coastline. There isn't too much development, just small towns here and there. The water is so clear, it's unbelievable.

We've settled into our dorms and classes, here in Dubrovnik. We are about a 3-minute walk from the entrance to the old town, which is the area of Dubrovnik that is made completely of white stone and sits directly on the water. My little apartment has a small stove and bathroom and a loft upstairs with two beds. The building is a great old place with four sections built around a courtyard in the center. Our classroom is one floor below the apartments and we go to class lecture everyday from 10-11:30 and again from 1-2:30. Between classes we have been walking into the city and getting lunch or going for short swims to cool off in the hot weather. The atmosphere in the old city at night is unlike any other place I've ever been. The white stone center street stems off into alleys left and right that seem never ending. There are no cars or roads inside, only people walking, shopping and eating at the countless restaurants. Each restaurant has outdoor seating, which is great for the warm breezy nights. The first night we all went to a restaurant that sits right along the harbor and has great, affordable seafood. I actually went to the exact same restaurant twice when I was visiting Croatia in November of last year. But it looks entirely different in the summer, and has about 25 more tables outside. Our director, Gordon (who is fluent in about 4 languages and is originally from Split, Croatia) showed us the sights and told us the best places to go. Walking through the alleys can be like a maze because they are narrow and almost all identical to each other. We have had a lot of fun exploring the shops, bars and restaurants that line the small streets. The class lectures have been very interesting as well, for the first section, we have a professor from the University of Sterling who is an expert on the rise and fall of Yugoslavia. It's incredible to be in such a beautiful country and to hear about the war and conflict that existed just 15 years ago.



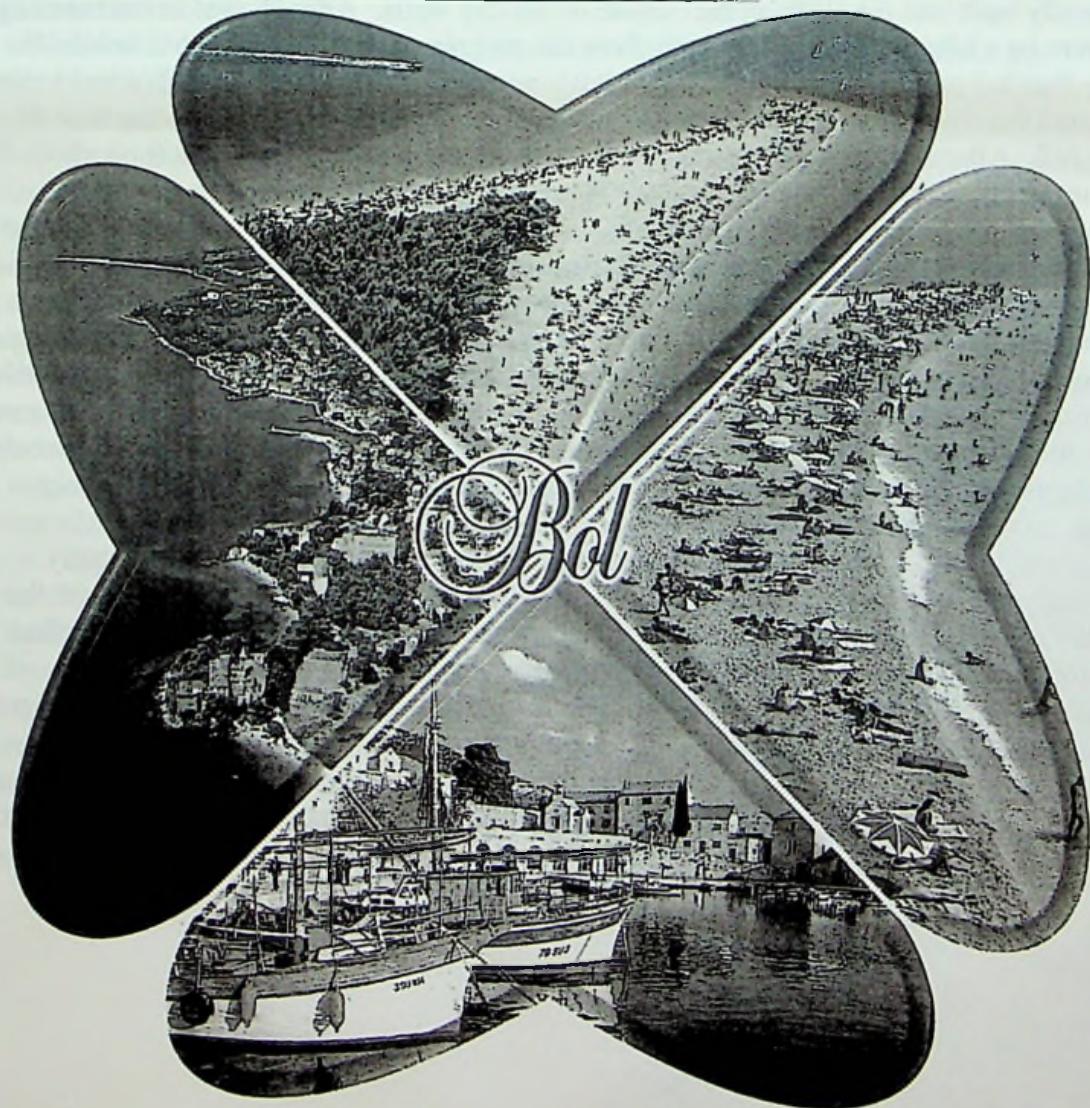
We are only in Dubrovnik for another week, so everyone is trying to take in as much of the city as possible. I'm so thankful that our location is so convenient because it only takes a few minutes to get anywhere. I love the relaxing life on the Adriatic. We found a spot that Croatians call the "dead sea" which is actually a small saltwater lake that is surrounded by rock and connected to the sea through a few little coves. One of the girls, Katie, and I talked to two Croatians at the bar, they were fascinated by our program and why we came all the way to Croatia to study. I asked one of them what important phrases we should learn to say in Croatian and he said something that sounds like "Obojavamante", which isn't an easy one to say. I practiced it a few times then asked him what it meant and he said, "I adore you". I couldn't stop laughing at that, it must be a good way to pick up tourists here.

Kelsey and Melissa arrived at 7am, after a 9-hour ferry ride from Italy. After settling into the apartment, we walked around the Old City as things were just starting to open up. The market was open around 8am and we watched the locals set up booths of fruits, vegetables and fish. We wandered around a bit before deciding that we were going to take a boat to a nearby island called Loput. It took about 40 minutes by boat to get to Loput but we were excited to see that there were sandy beaches rather than just cliffs and rocks like the other islands. We rented some beach chairs for 10 kuna each and spent most of the day swimming and getting sun. After that, we went to dinner with 3 other friends from the program and had another great meal in Dubrovnik. I took Kelsey and Melissa to this bar that our director, Gordon, had showed us the night before. The bar is literally built into the cliffs on the outside of the city walls. After classes in the morning, I went on a hike with one of the guys from the program. There is a huge hill behind the city that has great views from the top, but it's a long walk to get up there. We had to start around the entrance to the Old City and walk up hundreds of steps to get to the base of the hill. After all the steps, there were foot paths that zig-zagged back and forth about 25 times to get to the top. We finally made it up there after about an hour and the views from the top were incredible. It's about 2/3 of a mile up so you can really see the entire city and many of the islands that are off the coast. For our last day in Dubrovnik, we did some souvenir shopping and walked the city walls, which is a necessary tourist activity. The Old City is surrounded by huge stonewalls and there is a pathway all the way around it to walk. It cost about 50 kuna, but I thought it was well worth it. It is really a beautiful city and it is unbelievable how many buildings sit inside the walls. Everything has a red tile roof and is made of the same light stone, making the streets look clean and extremely picturesque. On Friday morning, we left Dubrovnik for Montenegro, which has only been an official country for less than a year. It was part of the former Republic of Yugoslavia, but it was technically a territory and finally received independence very recently. Croatia and Montenegro's scenery and landscape stayed very similar with the rocky and green coastline and sparkling blue water. We stopped in a small town called Kotor, which sits along a cove and only has a few streets and a harbor. One of the students on our program is from Serbia, and he warned us that the people in Montenegro would probably be rude and unfriendly, especially to American tourists. Kotor was a cute coastal town, but I think a few hours there was enough for a lifetime. Sunday was a long day of driving from Montenegro back to Dubrovnik, then to Split. In Split, we got on a ferry to Vis and arrived at night. The island is tiny but absolutely beautiful!



Included in my travels, I have made it over to Brac (the island where the Arnerich family comes from!), which is about a 50-minute ferry from Split. There is another 40-minute bus ride to the town of Bol where the beach is. I think this beach was one of the top three most gorgeous places I have ever been. It's not a sand beach but it's made up of small stones and the entire stretch is covered with beach chairs and umbrellas. The land stretches out in a long skinny peninsula and on one side it's calm water and perfect for laying in the sun, while on the other it's windy and wavy. There are a ton of wind surfers out there jumping almost 30 feet in the air. After coming back from Brac, I had a trip planned with a few other people from the program to go to Sarajevo for the weekend. The bus ride took about 9 hours from Split to Sarajevo. I have heard a lot about the city, especially while studying the war in Bosnia and I was really interested to see what it looks like now. The Bosnian countryside was absolutely beautiful! Everything was really green and there were small lakes and rivers all over the place. We didn't see a single big city the whole time, but lots of small villages and towns along the lakes. The town is built in a valley between hills on every side and houses are completely packed into every available space. As the sun set, we heard the Muslims call to prayer, which occurs five times a day, one of them being right at sunset. That was an amazing moment to be able to see the full spectrum of the city and hear the call to prayer so loud and clearly. I heard a lot of English and I think there were more Americans there than in any other place I have been to on this trip. The next morning, a couple of us went to the Island of Hvar. The town of Hvar is gorgeous and perfect for anyone who owns a yacht. There were tons of boats lined up along the marina with restaurants and bars on the other side. The nightlife in Hvar is supposed to be the best of the islands.

Well, just one more day of class and then the final and I'll be traveling for a few days in Venice before I get home to the U.S.





Mile-High Nine-Layer Phyllo Pie (Bregovska Pita)

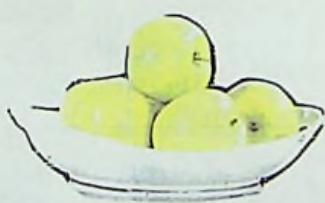
$\frac{3}{4}$ cup raisins
2 to 3 tablespoons rum
1 $\frac{1}{3}$ cups sugar
1 $\frac{1}{2}$ teaspoons cinnamon
1 cup (2 sticks) unsalted butter
1 package (1 pound) phyllo dough
 $1\frac{2}{3}$ cups sour cream
1 pound apples, peeled and grated
 $\frac{3}{4}$ cup ground poppy seed
 $\frac{3}{4}$ cup ground walnuts
2 eggs, beaten



Rinse the raisins and soak them in the rum. Set aside. Mix the sugar with the cinnamon, set aside. Melt the butter in a small saucepan over medium heat. Preheat oven to 375*. Grease a deep baking dish large enough for the phyllo sheets. Reserve 2 sheets phyllo for the top. Place 2 phyllo sheets on the bottom of the baking dish, brush with butter, sprinkle with sugar mixture and a few tablespoons of sour cream. Add 2 more layers of phyllo, brush with butter, and sprinkle half of the grated apples on this layer along with some of the sugar mixture and a few tablespoons of sour cream. Add 2 more layers of phyllo, brush with butter, then sprinkle with half of the raisins, some sugar and a few tablespoons of sour cream. Lay down another 2 sheets of butter brushed phyllo, sprinkle half of the poppy seed on this layer along with some sugar and sour cream. Add 2 more layers of phyllo and sprinkle with walnuts, some of the sugar and a bit of the sour cream. Repeat the layering process by adding another layer of apples, sugar and sour cream. As well as a layer each of raisins, walnuts and poppy seed, remembering to sprinkle sugar and sour cream on the layers. Top with 2 final sheets of phyllo brushed with butter. Mix the remaining sour cream with the eggs (or if none is left, mix eggs with one tablespoon of sour cream or even yogurt), and pour over the pie. Prick the top of the pie with a fork in several places. Place in oven and bake for about 50 minutes or until golden.

Source:

The Best of Croatian Cooking
Liliana Pavicic & Gordana Pirker-Mosher



Did you know?

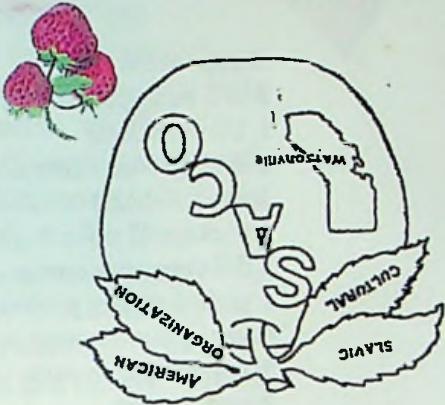
Eat More Apples - "An apple a day keeps the doctor away" - literally!! New studies at the University of Massachusetts at Lowell found that when you eat the skin peel of an apple, it contains more potent antioxidants which help guard against breast, liver and colon cancer, than the flesh of the apple. Also, studies show that the juice of this fall fruit may boost brain function by maintaining acetylcholine, a vital neurotransmitter associated with learning and memory that decreases with age. How do you like them apples? Also, October is National Apple Month.

Source:
Health: Family Circle





DATED MATERIAL - Please Rush



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CULTURAL ORGANIZATION, INC.

THE SLAVIC-AMERICAN

Watsonville, CA 95076
21 Jefferson St.
Ann Bacikovich



ADRIATIC TRAVEL AGENCY

CST # 1013114-10

JELKA BASOR
Manager

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Bus.: (831) 728-7766 / FAX: (831) 728-0379
e-mail: adriaticjb@aol.com



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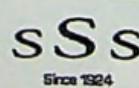
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